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USDA BULLETIN BOARD

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, in the U. S. Department of Agriculture's portion of the National Farm and Home Hour, Wednesday, October 27, 1943.

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I have an item about preserves and jam. As you know, come November 1st all commercially made jams, jellies, and preserves will be rationed. After the first of November you'll have to give up some of your points when you buy one of these sweet spreads.

But here's a thought. Have you used your 5 pounds of sugar allotted for jam making this summer? If not, then you still have a chance to put some jam or preserves of your own making on your pantry shelf. Take your Ration Book No. 1 to the store before the close of business on October 31. Coupon 15 or 16 is good up until midnight October 31 for 5 pounds of sugar for jam or preserve making if you haven't had special jam sugar already this season.

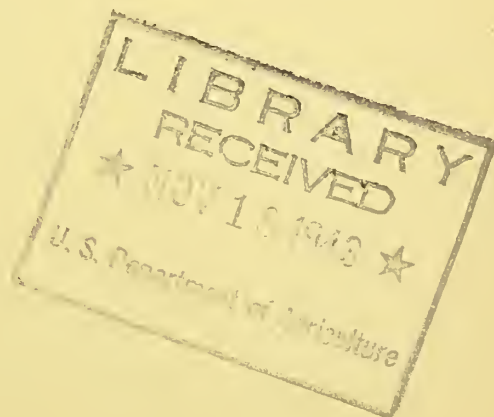
And don't be discouraged by thinking that the season for fresh fruit is almost gone. There are still a number of possibilities. I was surprised myself when I looked through out bulletin on "Homemade Jellies, Jams, and Preserves" to see how many kinds might still be made from late fall and winter fruits.

There's a recipe for green tomato marmalade ... in case you can find a few green tomatoes still defying the frost. And there are pear preserves ... ginger pear preserves, if you wish ... an excellent way to use some of those not-so-juicy, rather hard Kieffer pears. And there's a recipe for cranberry conserve with oranges and with or without raisins. Or maybe you'd like to try your hand at apple butter boiled down with cider to a rich brown, smooth thickness.

Even though citrus fruit is not rationed, you may want to make some of your own. For instance, the recipe for amber marmalade calls for one orange, one grapefruit, one lemon. It makes a dozen or more glasses of delicious marmalade, and by a quick process. In one evening's work you can have the marmalade all made and in the glasses ready to seal.

If you'd like this bulletin, we'd be happy to send you a copy. The title again is "Homemade Jellies, Jams, and Preserves." And, as usual, address your card to Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

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